

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XCOCOC

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

Establis	hment Na	me	ection of each violation is specified in the narrative portion of this	s report.	Establishment	Samuation 1	Requirements.	
Bontons Kitchen † Creary Establishment Address (number and street, city, state, zip code)				Telephoné Number	Date of In (mm/dd/yi		PERMIT#	
Establis	nment Ad	dress	number and street, city, state vin code)			•		
114 E	· Mai	. 3	H New Albert, IN 47158	C707 4104 44	12/18	/2019	19-369	
			7450 11500	SOL 484 /908 Purpose:	 			
Bunk	-un 11	· -		AMIND	Follow-up			
Owner's	Address			2. Follow-up	YES		DAY	
Person in	Chama			3. Complaint	Summary	of Violation	s:	
		n ,,		4. Pre-Operational	1,5	୍ଦ୍ରବ	. 12	
Responsi	ble Person	<i>ا عر</i> اع ادا	nail	5. Temporary	$C_{NC} = R_{I3}$			
			albany ogmail.com	6. HACCP	Menu Type (See back of page)			
Certified	Food Mar	ager	attion of Giment. Colvi	7. Other (list)				
Must	<u>0 6 600</u>	Liber	1/10/2020		12_	3 <u>_</u> X_	45	
			DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MA					
			TARRATIVE COLUMNS MA	AKKED "C"				
Section#	C/NC	R	ED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMI	MARY OF VIOLATIONS".	AND IN THE NA	RRATIVE B	ELOW AS "R"	
118	C	R	Narrative			To Be Cor	rected By	
171	6	٩	THE COMMITTEN CE	M training had no	t occured	12/23	12019	
	+	\ <u>\\</u>	TOTAL TOTAL SALES			DISCOR		
/95	C	R	Observed chicken saled (12/9), green pages (12/	(8), somes in malk	in (12/6)	Discord		
204	<u> </u>	K	Concrete for oder and sully of many	· > 1 L		Before s		
343	<u></u>	R	Designation of the second of the second of the land of					
<u> 177 </u>	C_	╆.	Observed chicken butterails and raw chicken sten	ed and RTE lik		Sefere su	-lvice	
245	NC	R	Observed sanificer roops whire to by at w			Correctel 3 1		
304	MC	R	Observed Plastic bins not stacked in man	~~~		Retrus_		
310	NL	<u>κ</u>	Observed disty rent in purp and over priva	L. I.	I .	Retrum_	\$ \dif	
324	NC	R	Observed floor drains open or uncommed in	we away	1	Today		
342	NC	R	Musual hullink in grap at 2 50°F	havenash_	1	Today		
399	Ne	R	Oberent a march 1 to		encity 1	2/23/2	019	
411	NE	R	Observed exposed mad at server area (so	ueth, nonabsorbut,	chand) (201	2	
423	NL	R	Observed lights out in kitchen and purp			2/23/20		
430	Ni	R	Observed emplyee swentshort should on from	any lives in both	<u> </u>	-recte	1	
	<u> </u>		Observed drip tente in basement (possib	ty from unlle-h	?) 1	2/23/20	19	
			Observed molding willing title around have	HVAC	}	2/23/20	19	
leceived by ((name and	title n	inted): See Page Z					
Jinhal	11.	آک'	Insp	pected by (name and title p	rinted):		,	
eceived by (NUL (Signature)	<u> </u>	US OWNER	A.).	Ingram	(EHS)		
11/1	la Va	/	[Insp	ected by (signature):				
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\/			co:		ce:			
								

MENU TYPE

	The second secon
. 1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially Extensive handling of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes inclu hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes inclu hazardous foods. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

NARRATIVE REPORT

stablishn	mont hi	ama	Addison National Nati	111	
			Address	.	Inspection Da
<u>Boon ton</u>	n Kin	tehn + Creamy	114 E. Main St.	Now Albery, IN 47150	12/18/2019
ection#	C/NC	R	REMARKS	•	TO BE
				-	CORRECTED
					
		A H C	1. (6)		
-		Shortly with he	ginny inspection (fillow-up), for immediately address (C) and 343 (C)	owner elected to	
		close pestourad	to immicately address	previously corrected	
-	!	violations 20	(c) and 345 (c)		
		· · · · · · · · · · · · · · · · · · ·		 .	
		FCHO WILL MA	mm (upon myuest) to majure tonight (12/18/2019	on restarant	
		for dinner su	vice tonight (12/18/2019)	
		FCHD will issu	fine for 2nd follow-up	inspection on 12/23	
		-all violatims	(including building) must h	e corrected	
		Print to 2nd f	fied sately basics by a	of will be navind	
		to retrain in	food sately basics by a	CFM	
		· slaff will	initial and date on employed for a mager	you roste upon condition	,
		· ob fein n c	cpy of wetstand find manyer	3 certificate	
		Store will still	how will 1/10/20 to	obtain a CFM	
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eive# B# (N	va¶my¢&	Title) // //	Inspected By (Name & Ti	tle)	
AH IA	# V	1.11		(A)	Page_Z_ofZ

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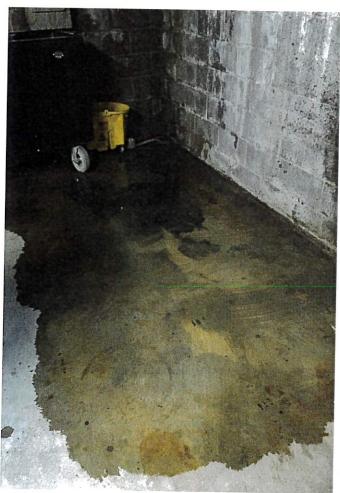
PIC: CFM: Las C framing Las C chix solad (12/4) gran Las 204 C oder/senage	
2 48 C framing 2 192 C chix solad (12/9) grun	
3 492 C chix solad (12/9) grun	*1
3 192 C chix solad (12/9) grun	
3 192 C chix solad (12/9) grun	t ₁
144 2011	*1
204 C oder/senage	Leas (12/0)/sano
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343 C sever handsink hat aft fra	h off
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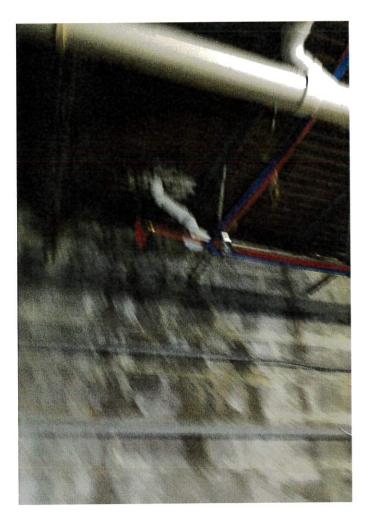
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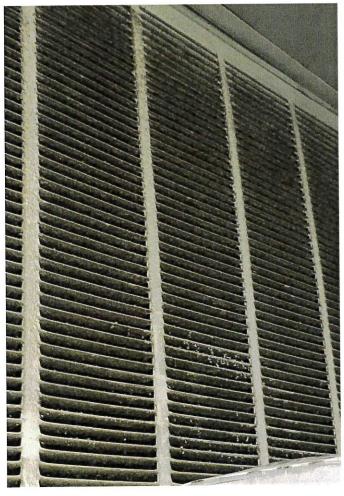






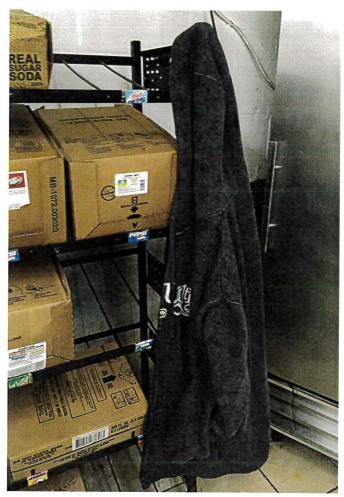










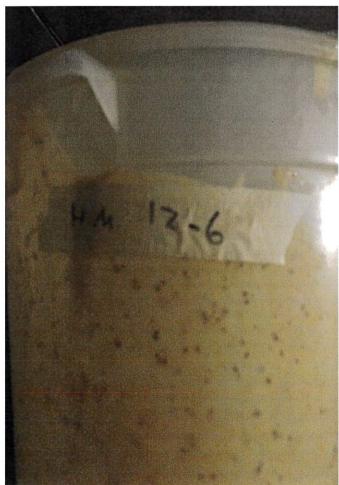




















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